ENVIRONMENTAL HEALTH

Bureau of Specialized Surveillance and Enforcement
5050 Commerce Drive, Baldwin Park, CA 91706
Telephone: (626) 430-5150 • Website: *http://www.publichealth.lacounty.gov/eh*

COUNTY OF LOS ANGELES
Public Health
Environmental Health

Approved Film Production Food Services

Several types of food services may be provided to the staff at a film site. Depending on the food service, a Public Health Permit may be required.

PERMIT REQUIRED

The following types of food services have been established to conform to the requirements of the California Health and Safety Code (CAL HSC) and Los Angeles County Code.

Mobile Food Facility Permit (CAL HSC §§ 114294, 114295, 114297, 114305, & 114315)
This type of food service utilizes a permitted commercial food truck or cart to provide food service at the film site. Outdoor food preparation and service areas are not approved under this permit.

Catering to the Film Site by a non-Motion Picture Catering Vehicle (CAL HSC §§113789, 113790, 114294, 114295, 114297, 114305, & 114315)
A permitted restaurant or caterer may be contracted to provide food service at the film location.

Motion Picture Catering Operation Permit (Permit Business Code 3010) (LA County Code § 8.04.316)
A Motion Picture Catering Operation (MPCO) Permit was recently developed by the Department. This permit covers a mobile food facility, no more than two mobile storage vehicles, and outdoor food preparation and service areas, where the operator is under contract to operate at a licensed film studio or at a site with a permit for filming on location issued by the appropriate city or county.

NO PERMIT REQUIRED

The following food services are restricted and must meet the requirements below.

Commercially Prepackaged Food
This type of food service is limited to single-serving size, commercially pre-packaged foods, displayed on a table for self service, and may include limited coffee service. This type of service does not allow food to be served from or stored on a vehicle.

Requirements:

- Only commercially prepackaged, single-serving, non-potentially hazardous foods and beverages from a permitted facility may be served. Approved foods include:
  - Commercially prepackaged, single-portioned cereal
  - Commercially prepackaged, single-portioned, non-potentially hazardous pastries

  - Commercially prepackaged, single-portioned snacks and beverages (e.g., chips, candy, cookies, trail mix, sodas, bottled water, etc.)
  - Whole, uncut and prewashed fruits
  - Individual serving-sized commercially prepackaged condiments such as sugar and creamer

- The only potentially hazardous food (PHF) that may be served is commercially prepackaged individually sized milk that must be maintained at 45°F or below.
- Coffee service from a professional vending service is recommended. Coffee may be served using a commercial coffee maker. However, coffee pots and filter holders must be properly cleaned and sanitized using, at a minimum, a 2-compartment sink with hot and cold running water that is not used for janitorial purposes.
- Only single-use plates, cups and utensils may be used.
- The food may not be served from or stored on a vehicle.

Food Delivery

This type of food service involves daily purchasing of individually packaged meals from permitted food facilities (e.g., sandwiches, salads, burritos, etc.).

Requirements:

- All meals must be purchased daily from a permitted food facility.
- All food must be individually packaged by the permitted food facility (e.g., individually bagged combo meals, prepackaged sandwiches, individually portioned salad, potato salad or other side dishes, individually sized pre-packaged condiments, and single serving beverages).
- All individually packaged food that is potentially hazardous must be served immediately after delivery, or discarded if not served.
- Unpackaged food may not be handled or served.
- If transporting from a retail food facility for more than 30 minutes, an insulated cooler should be used to maintain the proper temperature of PHF: cold food, at or below 41°F; hot food, at or above 135°F. (CAL HSC § 113996).

For more information regarding these food services, please contact the Food and Milk Program at (626) 430-5400.